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[54] **NUTRITIONAL BAR FOR A PROTEIN-SPARING DIET OF THE VERY-LOW-CALORIE TYPE**

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Related U.S. Application Data

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[52] **U.S. Cl.** **426/72;** 426/810; 426/74; 426/534; 426/548; 426/641; 426/648; 426/650; 426/651; 426/656; 426/658; 426/804

[58] **Field of Search** 426/72, 74, 548, 534, 426/650, 651, 658, 648, 641, 656, 804, 810

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[57] **ABSTRACT**

An unbaked low calorie food bar containing proteinaceous material, flavoring, aspartame and carbohydrate material which is formed by extrusion and exposed to a maximum temperature of about 37° C., and has a uniformly homogeneous composition. The low calorie food bar also contains vitamins and minerals comprising at least 4.5% of the food bar by weight and the concentration of proteinaceous material is greater than the concentration of carbohydrate material. The method comprises the steps of providing proteinaceous material, flavoring, aspartame and carbohydrate material as ingredients in a food product; mixing the ingredients; and forming the mixture into a food product, with the flavoring being stabilized by plating the flavoring on synthetic amorphous silica. Additionally, the plated silica is added.

20 Claims, No Drawings